1:Gabb N-5 (1873-1874) 1876
SA19 Talamanca SA19

286 it. The loom is a simple frame of four sticks, the two upright ones are planted in the ground; the other two rudely tied to these. The warp is wrapped around the two horizontal bars and a simple contrivance of threads is arranged to open and reverse it. The thread for the woof wound on slender sticks is then passed through in the usual manner and driven tight by blows of a smooth stick. The process is exceedingly slow [462] and tedious and I have never seen it performed except by the men. The belts are usually two to three inches wide and four or five feet long. [291] Breech-cloths are about four feet long and a little more than a foot wide. The cloths for the dead and the women's petticoats are wider and a trifle longer. Except the cloths for the dead, which are woven white and afterwards painted, most of this cotton work is ornamented with colors. Be- [386] sides native vegetable dyes, the people of Bri-bri buy cotton dyed a dirty purple with the blood of the *murex*. This is procured from the people of [438] Terraba on the Pacific. They also now occasionally buy colored threads of foreign production, especially a rich bluish purple, of which they are particularly fond. All of this weaving is with very coarse thread, nearly as thick as the finer twines used by shopkeepers in the United States for tying small packages. The cloth is consequently coarse in texture and rough in appearance, but closely woven and soft to the feel. It makes excellent towels, though rather heavy for that purpose. The largest piece of work of this kind I ever saw, was a blanket large enough to cover a good sized double bed. It was in possession of an old woman who wanted to sell it to me for a cow, and refused ten dollars cash.

323 The pottery now made is the coarsest and poorest I have ever seen. 415 None of the finely made and elaborately ornamented vessels found in the *huacas* or graves are made at present. The use, for half a century or more, of foreign cast-iron pots and kettles has restricted this industry, and possibly helped to injure the character of the work. But two or three vessels taken by me from Tiribi graves, certainly not less than fifty or sixty years old, are in no respect superior to those made at the present day. Native earthenware is now only used for receptacles for chicha. The jars are large—say from ten to twenty gallons capacity. The form is very simple, the workmanship is rough, the clay is coarse and badly mixed, the burning is almost always imperfect, and they are always without the slightest attempt at ornament. The jars are moulded by hand, the clay being added spirally, and moulded by the fingers and trimmed with a smooth stick, in exactly the same manner as I have seen done by the negro women in Santo Domingo. After a certain amount of drying, they are burnt in the open air, in a fire of sticks heaped over them. Each jar is burnt separately.

484 Although not given to unnecessary exertion, these people travel occasionally from house to house, and even make journeys to Terraba and Limon. The laziest will gladly walk for two days to a dance. They also occasionally go off into the less frequented regions to collect sarsaparilla, with which to buy whatever of foreign manufacture they may want, like

2:Skinner E-5 (1917) 1920
SA19 Talamanca SA19
Bribri

• 323
415

EARTHENWARE JAR FOR CHICHA
(Height, 16 in.)

[facing p. 67]

2;Skinner E-5 (1917) 1920
SA19 Talamanca SA19
Bribri

opposite sides of the break. Pl. XIV, *b*, shows another utensil, similar to the last, but shallower. These objects are used as sieves for corn flour. 415

Pottery.—Possibly the most interesting of all Bribri household articles are the huge pottery jars (pl. XV, XV, *a*) used in fermenting *chicha*, the native intoxicant. According to information given by the Indians, these vessels are made of selected clay, which is ground on a metate and mixed with crushed, burnt stone, or coarse sand. The clay is then dampened and made into rolls, and the vessels are built up, coil by coil, and the rolls smoothed. On some abandoned camp-sites, large potsherds, broken so that they plainly showed the coils as well as the tempering, were found. After being shaped and smoothed, the vessels are dried slowly in the shade for several days; then one vessel at a time is taken outdoors, wood is heaped over them, and they are fired. 323 ● 415 [273]

In shape these vessels differ entirely from the pottery found in the graves at Las Mercedes, but resemble the pointed-base Algonkian jars of the Atlantic coast of North America 415 171

2:Skinner E-5 (1917) 1920
SA19 Talamanca SA19
Bribri

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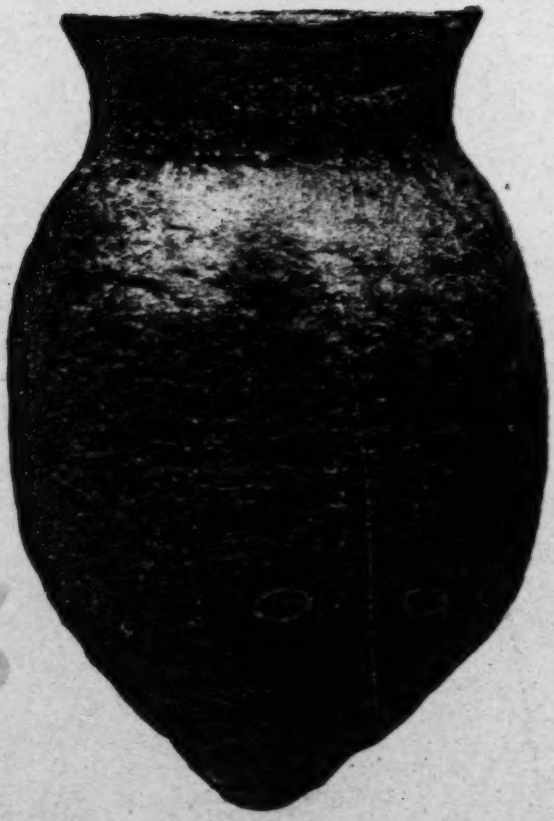

LARGE POTTERY JAR FOR BREWING CHICHA
(Height, 31 Inches)

facing p. 69

415 ing liquids, in the kitchen, and for carrying water to the fields or on trips. Interestingly enough, a ring base to sustain the gourd erect does not seem to be known, the vessel being placed on the ground and balanced by rocks or the legs of the *fogón*. In addition to the [231] uses mentioned above, gourds are used as bee hives (see fig. 4, *d*), as a receptacle for the [283] spindle whorl while making thread (see fig. 5, *c*), for carrying seed when planting, and are employed extensively as sieves. The use of the gourd as a sieve is very common amongst the present close neighbors of the *Boruca*, the *Talamanca* peoples.[31] For use as 412 a sieve, the gourd is covered with holes made 415 by a combination cutter and puncturer. This tool has a handle of pejibaye palm in one end of which a forked piece of metal with one prong longer than the other is inserted and bound by string. The longest prong is shoved into the gourd until the shortest penetrates the outer surface deeply enough to cut a line in a circle. This operation has the double [531] effect of making a circular hole and at the same time a line design around the aperture [534] (see figs. 7, *b–8*; 7, *c–3*). Gourds are also made into *maracas* or rattles to accompany the drum at celebrations (see p. 29). There is 531 no rule about the decoration of the gourds. They are either left untouched, or are carved in various designs, the most popular of which is the leaf motif, although animal figures sometimes appear. The patterns are cut with a knife, and left to turn a darker color with time.

381 **Glues.** Glues are rarely used by the *Boruca*. 314 A glue that is used for mending vessels, or, at times for water-proofing the dug-out canoes is made from a small palm (*Elaeis melanococca Gaertn.*) called in Boruca *tuskra'*, *tus*, meaning "short," and *kra'*, meaning "plant." This palm has thorny leaves and red fruit (see p. 15). To make the glue, the trunk is cut in pieces and spread out in the open so that the dew has easy access to the sap. The following morning, the residue, which is the glue, is gathered.

323 **Pottery.** Very little pottery is now being 177 made by the *Boruca*. The European war, however, has caused iron cooking vessels to become practically unobtainable as well as prohibitive in price, and the Indians are slowly

[31] Skinner, 1910, pp. 66–67.

323 [77] reverting to make their clay cooking pots as before. There are several common pottery shapes. One kind is a large vessel with a pointed base which is slightly rounded, and a projection near the base, the neck indented, and a projecting rim. This type is called *kvure'* in Boruca, and resembles the Spanish *tinaja*. Other forms consist of smaller vessels with rounded base and a flat protruding rim, at times with a projecting nubbin, as if an attempt to portray a head, tail, and wings, such as is encountered on the pots found in ancient graves; and sometimes the *comal* or indented clay dish which is used for frying. Plain rounded vessels, often with a thumb-nail design on the border or rim, are common for cooking.

[462] Women are the potters. The usual way of making a vessel is to mash the clay, if soft, with the hands, and if hard, with a stick, until it is fine. Then a coil is made of this clay, and the coil doubled over to give more strength to the whole. The base is started with these coils in the manner of a large tortilla, or corn cake. A rounded wooden mold is used only for the base. The clay tortilla is put in the mold and shaped to the sides. Then coils of clay are added, and the vessel grows above the mold. Smoothing and evening are done with the hands. Once completed, the pot is left from fifteen days to one month within the house to dry. The excess clay is then removed with a knife, and the vessel is polished by rubbing it all over with a seed which comes from a vine called in Spanish *ojo de buey* (*Mucuna urens* [L.] DC.). A bed of firewood is made outside the house, and the vessel is placed in the center. Firewood is stacked around the pot until it is covered. Fire is set, and the wood burns away leaving the vessel intact. When a particularly strong pot is desired, a *masa* is added. This *masa* is ground corn mixed with water to form a paste. It is put both inside and outside of the vessel at the moment it is removed from the fire, and while it is still red from the heat. After the pot is cold, the *masa* is removed.

383 314 Rubber. The use of rubber does not seem to be very ancient with the *Boruca*. The gum from the wild rubber tree which abounds in the vicinity (*Castilla fallax* O. F. Cook) is

[p. 19-B]
occasionally used on the day-cut canoes.

352 sufficient for an adult to sit in, is an important item of trade. They are found in Cabécar, Térraba, and Boruca households (*see* Trade).

286 [177] **Weaving.** The art of weaving was possibly borrowed by the Bribri from other cultures. It is practically non-existent today and does not appear to have been practised by the Cabécares in historical times. Gabb[91] gives a detailed account of the technique and mentions belts, burial cloths for bones, breechcloths, and "women's petticoats." Undoubtedly, skirts are meant and not underwear. Skinner cites headbands and blankets.[92] The only evidence of actual Bribri weaving known to the writer are belts, made by some men on the upper Lari and at Cabagra, and four skirts, made by women who claim to have been taught by the Borucas. The Bribri weave is distinguished by its coarseness. The decoration [531] of the skirts consists of wide brown and white stripes which suggest a relationship with that of the Borucas.

415 824 **Gourds.** Gourds are employed as water jars, containers, and cups for liquids of any kind; as receptacles, often with a *pita* handle for hanging on the wall; for carrying seeds when planting; and as sieves, in particular for making [252] *pejibaye* flour. Pieces of gourds are sometimes [264] used as spoons to dish out food and occa- [534] sionally to eat with. Rattles are also made.

The gourds are generally plain, and when [531] decorated, the designs are crude cuts or child-like drawings. The holes in the sieves are made with a metal point attached to a wooden [322] handle.

● 323 **Pottery.** Today, only in the region of the upper Lari is there any attempt at pottery making. Here the Bribri are said still to fashion the large clay chicha jars seen in the round houses (*see* Furnishings; fig. 4, *c*) by coiling. This process is described in detail by Skinner.[93] 273 Chicha is generally kept in leaf-lined *havas* or in large wooden troughs.

501 824 **Canoes.** The Talamanca Bribri are the only people to make canoes. Cedar, *espavel* (*Ana-*

[91] Skinner, 1920, pp. 77–78. The writer has a large brown and white blanket made by the Bribri men about 1900.

[92] Skinner, 1920, pp. 67–68.